



On Friday, December 31 the City of Harrisburg will host the annual New Year's Eve Celebration from 10pm-12am. This year's event has been moved to FNB Field on City Island and will feature a strawberry drop and fireworks at midnight. There will also be free kids activities, live music, beer garden, food and more.

APPLICATION DEADLINE: FRIDAY, DECEMBER 3

Submit your completed application by December 3 to clanckcameron@harrisburgpa.gov. We recommend applying early for best consideration on acceptance.

ACCEPTANCE

You will be notified by email starting on Wednesday, December 1 if your application has been accepted. Once accepted, please complete the steps below by Friday, December 17.

- __Email your certificate of insurance listing the City of Harrisburg as additionally insured to clanckcameron@harrisburgpa.gov.
- __Email Licensing Coordinator Janelle Ward at jeward@harrisburgpa.gov to obtain your annual City mercantile license (\$50 annually) and health permits (\$15/event day if applicable).
- __Mail your payment to the address below. Checks should be made payable to
The City of Harrisburg.
Special Events Office
10 North 2nd Street
Suite 405

EVENT SCHEDULE

Set-Up: 8-9:30pm

Sell Time: 10pm-12am

Departure: 12-1am



VENDOR APPLICATION RULES AND POLICIES

1. Acceptance: Submitting an application does NOT guarantee you a space. The City will accept a limited number of vendors for this event. Having been accepted to past festivals does NOT guarantee you a space, seniority or any special acceptance privileges. Applications will be reviewed by the City and vendors will be selected based on a number of criteria, including: proposed items, completeness of application, space requirements, appearance of stand, and adherence to rules. Preference may be given to event sponsors, City businesses, uniqueness of items and the order in which applications are received. If you are a new vendor, you may be requested to supply two references from a minimum of two other events. All non-compliant applications will be returned as incomplete. Once accepted, your vendor fees must be submitted to the City by Friday, December 17. If payment is not received by this deadline you risk losing your space to another vendor.

2. Cancellation/Withdrawal Policy: All cancellations/withdrawals must be submitted in writing by Friday, December 17. Regardless of cancellation date, the vendor is still responsible for paying their vendor fee for the contracted amount if a replacement cannot be found. After receipt of fee, no refunds will be made under any circumstances.

3. Licensing & Permits: Accepted vendors must have a valid City of Harrisburg Special Event Mercantile License (\$50 annually). A PA Sales Tax # is required by December 17. Call (717) 783-1405 or go to www.revenue.state.pa.us to receive a sales tax application: DBA (doing business as) name must be received in addition to the Sales Tax ID #. Vending permits are not transferable by sale or trade. If a vendor sells or transfers title to their business after being accepted in a City event, the letter of acceptance and any event permits issued by the City will be null and void.

4. Vending Policy: Vendors may only sell the items listed on their application during the listed sell times. New items may not be added after acceptance has been granted. Vendors who have exhausted supplies or are eager to travel, may not leave prior to the official end time of the event, unless dismissed by the event coordinator(s). Vendors who do not adhere to event published vending times will not be invited to submit proposals for future events.

5. Check-In and Set-Up: All vendors must be available to check-in and set up during the listed set-up times when the City of Harrisburg event staff are on-site. Vendors located inside the stadium can drive their vehicle within 500'ft of their space to set-up and tear down.

6. Booth Space Description: Food trucks will be located on a paved surface directly beside the stadium. Tented vendors may be placed on the boardwalk inside the stadium depending on what they are selling and/or the equipment being used. No tables, chairs, weights, or other supplies will be provided for vendor spaces. The use of ballast blocks, water barrels or other weights is permitted as long as it done safely per the tent manufacturer recommendations. Tent stakes can not be used at this event. You may not increase the size of your vending space or bring supply vehicles or tent weights that require more space.

7. Parking: Free on-site parking is available. If you would like to leave your support vehicle hooked up to your food truck, please note the total space needed for both vehicles on the application.

8. Marketing: Vendors are required to add our Facebook event to their business page. We will provide directions.

9. Weather: This is a rain or shine event. In the event that severe weather or a declared state of emergency results in cancellation of any or all festival days or limits festival hours of operation on certain days, NO REFUNDS WILL BE ISSUED.

10. Water Hook Up: Access to water can be made through Capital Region Water by calling 717-236-4098. Access may be limited. Vendor must provide all necessary water, connections, filters and hoses for vendor water use. The City event staff WILL NOT be able to provide you with access to water. Please plan accordingly.

11. Electricity: Access to electricity is NOT available for food trucks and is very limited for tented vendors inside the stadium. We will try to accomodate electric requests but it is not guaranteed. Vendors may supply their own quiet generators or battery operated devices if needed. Quiet generators must be less than 60 decibels while running a quarter load.

TYPES AND AMOUNTS OF INSURANCE (FOOD SERVICE VENDOR)

Commercial General Liability for Bodily Injury and Property Damage

Commercial General Liability for Bodily Injury and Property Damage (occurrence form) including General Coverage, Broad Form Property Damage (including completed operations), Explosion, Collapse and Underground hazards, and Contractual Liability assumed in the contract documents, Personal Injury Liability and Independent Vendor's protective products completed and operations liability. Additionally the City of Harrisburg will be named as an additional insured. The City shall be included as an additional named insured using an ISO -Owners, Lessees or Contractors (Form B), ISO FORM # CG 20-10, Edition Date 11/85 or similar wording. A copy of this endorsement must be supplied to the City prior to authorization being granted to proceed with the work as specified in the contract. The actual endorsement shall be supplied to the City when it is issued. This requirement shall also be noted on the Certificate of Insurance.

Amount of Coverage \$2,000,000

Comprehensive Auto Liability

Comprehensive Auto Liability for bodily injury and property damage arising out of owned, non-owned and hired vehicles. A combined single limit of \$1,000,000 per occurrence is required.

Workers' Compensation and Worker's Occupational Disease

Workers' Compensation limits of coverage shall be as required by law in the Commonwealth of Pennsylvania. This shall include coverage for all persons whom the Vendor may employ directly or through sub-vendors in carrying out the work described in this contract. The vendor shall provide evidence that the vendor has Workers' Compensation and Worker's Occupational Disease insurance protection for his/her employees.

Employer's Liability

Bodily Injury by accident	\$100,000 per accident
Bodily Injury by disease	\$100,000 per employee
	\$500,000 aggregate

The Vendor and Sub-vendor will retain the responsibility for loss or damage of their own or rented property or property of their employees of whatever kind and nature, including but not limited to tools, equipment, forms, scaffolding, canvasses, tarpaulins, mixer, and temporary structures including contents.

LIABILITIES AND INSURANCE COVERAGE

All approved vendors will need to provide the following coverage if accepted. Proof of Insurance needs to be provided at least 2 weeks prior to vendor arriving on-site.

Additional Named Insured

The vendor shall furnish the City of Harrisburg one (1) copy of a Certificate of Insurance issued by an insurance carrier having a minimum of an "A" rating and a financial class size VII as defined by the AM Best Rating Guide for coverages required, with the City named as an additional insured for all coverages, other than Workman's Compensation and Employers Liability. This Certificate of Insurance shall reflect the actual amount of insurance in force. It should not reflect the minimum insurance requirements required by this bid specification. The contractor shall also provide the City of Harrisburg with an endorsement specifying the City, its employees, officers and officials as additional insured using ISO form B, 20-10 edition 11/85.

Accident Notification

In the event of an accident of any kind which involve the general public and or private or public property, the vendor shall immediately notify the Director of Special Events and shall provide a full accounting of all details of the accident. The vendor shall furnish the City with copies of all reports of such accidents at the same time that the reports are forwarded to other interested parties.

Indemnity Agreement

The vendor shall indemnify and save harmless the City of Harrisburg and their officers, agents and employees from any and all liability, losses or damages, including attorney's fees and cost of defense, the City may suffer as a result of claims, demands, suits and actions or proceedings of any kind or nature, including worker's compensation claims, in any way resulting from or arising out of the operations of the Vendor under this contract including operations of any Sub-vendors, and the Vendor shall at his or her own expense appear defend and pay all charges of attorney's and all costs and other expenses arising therefrom or incurred in connection therewith; and if any judgments shall be rendered against the City in any such act, the Vendor shall, at his or her own expense satisfy and discharge same. The Vendor expressly understands and agrees that any performance bond or insurance protection required by the contract, or otherwise provided by the vendor, shall in no way limit the responsibility to indemnify, keep and save harmless and defend the City herein provided. In event of any conflict between the language of the insurance policy(s) and the above recited indemnity agreement, the indemnity agreement shall govern.

Insurance

Policy Cancellation/Change Notice - The Vendor shall furnish a certified copy of the insurance policy(s) to the City upon request. The policy(s) shall provide, in the event the insurance should be changed or cancelled, such change or cancellation shall not be effective until sixty (60) days after the City has received notice from the insurance company(s). Such notice shall be mailed to the Special Events Office, City of Harrisburg, Suite 405, 10 N. Second Street, Harrisburg, PA 17101. Only an insurance company having at least an "A" Policyholders rating with a financial class size VII as listed in the most recently published Alfred M. Best and Company Insurance Guide, will be considered acceptable.

MOBILE FOOD UNIT GENERAL REQUIREMENTS & LIMITATIONS

REQUIREMENTS	CLASS I	CLASS II	CLASS III	CLASS IV
PLAN REVIEW	NO	YES	YES	YES
COMMISSARY OR WAREHOUSE	*	*	*	*
CFPM (1)	NO	NO	YES	YES
EMPLOYEE HEALTH POLICY	NO	NO	YES	YES
ASSEMBLY OR PREPARATION ALLOWED	NO	NO	YES *** LIMITED	YES
COOKING ALLOWED	NO	NO	REHEATING ONLY	YES
BARBEQUE OPERATION ALLOWED	NO	NO	NO	YES
COLD HOLDING EQUIPMENT	NO	YES **	YES **	YES **
HOT HOLDING EQUIPMENT	NO	YES **	YES **	YES **
WATER SUPPLY REQUIRED HOT & COLD	NO	NO	YES	YES
WASTE WATER TANK	NO	NO	YES	YES
HAND WASHING SINK REQUIRED	NO	NO	YES	YES
DISH WASHING SINKS REQUIRED	NO	NO	YES *	YES *
ADEQUATE VENTILATION	NO	NO	YES	YES
EXAMPLES	Pre-packaged non-potentially hazardous foods. Snacks, sodas, cookies, chips, crackers	Pre-packaged potentially hazardous foods. Ice cream, frozen meats, sandwiches	Pre-cooked foods with limited assembly. Hot dogs, shaved ice, coffee	Menu Limitations: No special processes (ex: Sous Vide) allowed

* An additional licensed commissary or warehouse may be required based upon the Health Officers' plan and menu review and pre-operational inspection.

** Holding equipment is based on food type.

***Limited food assembly. On site- menu and processes shall be provided at plan review and pre-operational inspection for approval.

(1) Certified Food Protection Manager (Serv Safe or other certification)

2022 NYE CELEBRATION

FOOD VENDOR APPLICATION

Tented food vendors that do not prepare food on-site and are selling pre-packaged items will be located inside the stadium on the boardwalk. Food trucks and vendors preparing food on-site will be located on a paved surface directly beside the stadium.

Business Name: _____

Primary Contact Person: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Cell Phone: _____

E-mail: _____

Cell Phone for Official to Be in Attendance: _____

*They will receive text message updates about set-up, weather, etc. Leave blank if you prefer they do not receive these updates.

Do you reside in the City of Harrisburg? (Working or owning property in the City of Harrisburg does not apply) _____ Yes _____ No

If yes, give full residential street address:

Menu Items & Cost

If you have assigned specialty names to your dishes, please write the simple name of the dish to provide a clear understanding of what is being served (EX. Jack's Chicken = bbq chicken).

Food items to be sold:	Price(s)	Gluten Free	Vegetarian	Vegan
1) _____	_____	_____	_____	_____
2) _____	_____	_____	_____	_____
3) _____	_____	_____	_____	_____
4) _____	_____	_____	_____	_____
5) _____	_____	_____	_____	_____
6) _____	_____	_____	_____	_____

Food Preparation:

___ I prepare my food on-site ___ I prepare my food off-site & it is pre-packaged

Food Safety Information

For questions regarding food safety, please contact Nelva Wright, Health Officer, at 717-255-6563.

Sanitation/Personal Hygiene (Please check all that apply)

- | | |
|------------------------------------------------------------------------------------------------|------------------------------------------|
| ___ Hot/Cold running water | ___ Hand sink with running water |
| ___ Freshwater container ___ Gallons | ___ Buckets/spray bottles with sanitizer |
| ___ Wastewater container ___ Gallons | ___ Paper Towels |
| ___ Hot/Cold Running Water | ___ Gloves |
| ___ Insulated container with free flow spout 3
compartment sink with hot/cold running water | ___ Soap |

Other Equipment (Please check all that apply)

- | | |
|------------------------|------------------------|
| ___ Trash container | ___ Foil, plastic wrap |
| ___ Sneeze guards | ___ Thermometers |
| ___ Extra utensils | ___ Sanitizer/test kit |
| ___ Covered containers | ___ Other: _____ |

Food Safety Requirements

1. No home prepared foods are permitted.
2. Temperatures must be taken.
3. You must have receipts on-site for all food items you buy.

Under no circumstances will additional coolers (igloos) be permitted to store items other than bottled drinks and ice. If it is determined that any food requiring cold holding was transported in a non-refrigerated truck, the food will be discarded and the violation noted in the vendors' file.



Please check this box to confirm you have read the additional food safety information document posted online or sent to you by email.

DESCRIPTION OF FOOD OPERATIONS (USE A SEPERATE SHEET OF PAPER IF NEEDED)

Include menu items, source prep, prep handling, storage, equipment, etc

List every food/drink to be sold & how many servings of each.	If this item is prepared using RAW animal or plant products, list those ingredients.	Where did you buy this item? List store & Address	Prepared at vending site (V) or servicing area (SA)?	Cooked at vending site (V) or servicing area?	How do you cook this food item? list equipment used and power source.	How do you quickly cool the food item? List cooling equipment used & power source.	If reheating item for hot holding, list reheating equipment used & power source.	How do you keep the food item cold? List cold holding equipment used & power source.
Example: Chicken Tenders, 50	Example: Raw Chicken				Example: Oven/Gas	Example: Walk-in Fridge, Electric	Example: N/A	Example: N/A

Under no circumstances will additional coolers (igloos) be permitted to store items other than bottled drinks and ice. If it is determined that any food requiring cold holding was transported in a non-refrigerated truck, the food will be discarded and the violation noted in the vendors' file.

☐ Check this box to confirm you have read the additional food safety information document posted online

ELECTRIC

Volts - Amps – Quantity Equipment (description)

110v	- 20	_____	_____
	- 30	_____	_____
	- 40	_____	_____
	- 50	_____	_____
	- 60	_____	_____
	- 70	_____	_____
	- 80	_____	_____
220v	- 20	_____	_____
	- 30	_____	_____
	- 40	_____	_____
	- 50	_____	_____
	- 60	_____	_____
	- 70	_____	_____
	- 80	_____	_____

____ I AM ABLE TO BRING MY OWN QUIET GENERATOR

____ I DO NOT NEED ELECTRICITY

Electricity is NOT available for food trucks.

Electricity is not guaranteed for tented vendors inside the stadium, but we will do our best to accomodate.

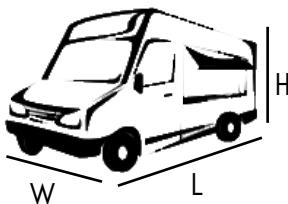
Set-Up Details

What type of set-up do you have? _____Truck _____Trailer _____Tent

Width: _____

Length: _____

Height: _____



*Please note that you should include the space needed for a support vehicle if you are leaving it attached to your serving trailer.

Vendor Fee

_____ \$25

READ BEFORE SIGNING:

Vendors will adhere to all rules and regulations of Harrisburg City Festivals listed within this application. The appearance and conduct of the vendor and their staff will be in keeping with the image and purposes of the City of Harrisburg. If a vendor is in violation of any of the requirements of this permit or the festival rules and regulations, the festival producer reserves the right to terminate this permit at any time. Please sign and return to Cortney Ranck-Cameron at clanckcameron@harrisburgpa.gov. By signing below, I agree to all vendor rules as listed in this application including parking, payment and electric rules.

ALL FORMS MUST BE SUBMITTED ELECTRONICALLY!

Submitted by:

Date:
